

**“BEST IF USED BY” DATES FOR COMMODITIES
DISTRIBUTED TO SCHOOLS
BASED ON DOD 4145.19-R- (IN MONTHS)**

06/2007

	40 °F	70 °F	90 °F
GROUP A			
FRUIT			
Applesauce, cnd	48	24	12
Apple Slices, cnd	48	24	12
Apricots, cnd	48	24	12
Cherries, cnd	36	18	9
Date Products	Refrigerate up to 5 mo. Freeze up to 1 year		
Fig Nuggets	Store at 55°F or below for up to one year		
Figs, Whole, Dried	36	18	9
Mixed Fruit, cnd	48	24	12
Peaches, cnd	48	24	12
Pears, cnd	36	18	9
Pineapple, cnd	48	24	12
Plums, cnd	36	18	9
Plum/Prune Puree	Store at 50-70 °F. Use within 9 months		
Prunes, Pitted, Dried	18	9	5
Raisins, Seedless	18	9	5
BEANS, DRIED			
Beans Blkeye	24	12	9
Beans Great Northern	24	12	9
Beans Lt Kidney	24	12	9
Beans Red Kidney	24	12	9
Lentils	24	12	9
Beans Lima	24	12	9
Beans Pea	24	12	9
Beans Split Pea	24	12	9
Beans Pinto	24	12	9
Beans Sm Red	24	12	9
VEGETABLES			
Beans Veg, cnd	48	24	12
Beans, cnd dry	72	36	18
Beans, Refried, cnd	72	36	18
Beans, Green, cnd	48	24	12
Carrots, cnd	60	30	15
Corn, cnd	72	36	18
Peas, cnd	72	36	18
Potatoes, Slices, dehy	12	6	3
Potatoes, Flakes & Gran	12	6	3
Salsa, cnd	48	24	12
Spaghetti Sauce, Meatless, cnd	48	24	12
Sweet Potatoes, cnd	48	24	12
Tomato Paste, cnd	36	18	9
Tomato Products, cnd	48	24	12

**“BEST IF USED BY” DATES FOR COMMODITIES
DISTRIBUTED TO SCHOOLS
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06/2005

	40 °F	70 °F	90 °F
MEAT/MEAT ALTERNATE			
Beef NJ, cnd	60	36	18
Pork NJ, cnd	60	36	18
Poultry, cnd	60	36	18
Lunch Meat, cnd (offshore)	60	36	18
Egg Mix, dry	Store in cool, dry area-Use within 12-15 mo.		
Cheeses	See attached Cheese Page		
Salmon, pink, cnd	72	36	18
Salmon, pouches	72	36	18
Tuna, cnd	72	36	18
GROUP B			
Bakery Mix (reg. & lowfat)	12	6	3
Bulgur (cracked wheat)	Store in cool, dry area-Use within 4 months		
Flour, all types	24	12	6
Cornmeal	24	12	6
Grits, Corn	24	12	6
Oats Rolled, Quick	24	12	6
Pasta Products	72	36	18
Rice, Brown	At 36-40°F-use in 6 mo. 50-70°F use in 3 mo.		
Rice, Milled	48	24	12
Rice, Parboiled	30	20	10
Peanut Butter (reg. & red. fat)	36	18	9
Peanut Granules	60	24	12
Peanuts Roasted	60	24	12
Vegetable Shortening	48	24	12
Vegetable Oil	24	12	6
Salad Oil Dressing	24	12	6
Salad Dressing, Reduced Cal.	8	5	2
Wheat, Rolled, Quick	24	12	6
NFD Milk	24	12	3
Honey ^{1/}	48	24	12

^{1/} No longer Purchased (may have in inventory)

**“BEST IF USED BY” DATES FOR FROZEN COMMODITIES
DISTRIBUTED TO SCHOOLS (IN MONTHS)**

06/2005

	0 °F or Below*
GROUP A	
FRUIT	
Apple Slices, Frozen	18 months
Apricots, Frozen	18 months
Blackberries, Frozen	18 months
Blackberry/Raspberry Puree, Frozen	18 months
Blueberries, Frozen	18 months
Cherries, Frozen	24 months
Orange Juice, Frozen	24 months
Orange Juice, Single Service Cartons, Frozen	9 months
Peaches, Frozen	18 months
Peaches, Individual Cups, Frozen	18 months
Strawberries, Sliced, & Whole, IQF, Frozen	15 months
VEGETABLES	
Beans, Green, Frozen	12 months
Carrots, Frozen	12 months
Corn, Frozen	24 months
Corn, 3-4" Cob, Frozen	9 months
Peas, Green, Frozen	14 months
Potato, Oven Fries, Frozen	12 months
Potato, Rounds, Frozen	12 months
Potato, Wedges, Frozen	12 months
Sweet Potatoes, Frozen	12 months
MEAT/MEAT ALTERNATE	
Beef, Ground, Bulk, Frozen	9 months
Beef, Patties 100%, w/VPP & Lean, Frozen	4 months
Beef Roasts, Frozen	12 months
Chicken Parts, Cooked, Breaded, Frozen	4 months
Chicken, Leg Quarters, Frozen	8 months
Chicken, Cut Up, Frozen	8 months
Chicken Meat, Cooked, Diced, Frozen	6 months
Eggs, Whole, Frozen	12 months
Ham, Water Added, Frozen	6 months
Pork, Ground, Frozen	9 months
Pork Ham Roast, Frozen	12 months
Pork, Sausage, Bulk, Patties & Links (& w/VPP), Frozen	3 months
Salmon Nuggets, Frozen	6 months
Turkey Breast, Deli Style, Frozen	4 months
Turkey Burgers, Frozen	4 months
Turkey, Ground, Frozen	3 months
Turkey Ham, Frozen	4 months
Turkey Roast, Frozen	7 months
Turkey Sausage, Chubs, Frozen	3 months
Turkey, Whole, Frozen	9 months

* Store off the floor, and away from walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.

CHEESES

- **Process American Cheese**

Loaves: Can be kept for 1 year at a constant 32 °F in its original unopened package.

After opening, it can be kept well wrapped between 30 °F and 40 °F for up to 3-4 weeks.

Sliced: Can be kept for 6 months at a constant 32 °F in its original unopened package.

After opening, it can be kept well wrapped between 30 °F and 40 °F for up to 3-4 weeks.

Shredded: Can be kept for 5 months at a constant 32 °F in its original unopened package.

After opening, it should be used as soon as possible before mold develops.

- **Cheddar Cheese**

Blocks or Loaves: Can be kept for 1 year at a constant 32 °F in its original unopened package.

After opening, it can be kept well wrapped between 30 °F and 40 °F for 3-4 weeks.

Shredded: Can be kept for 6 months at a constant 32 °F in its original unopened package.

After opening, it should be used as soon as possible before mold develops.

- **Reduced Fat Cheddar Cheese**

Loaves: Can be kept for 5 months at a constant 32 °F in its original unopened package.

After opening it can be kept well wrapped between 30 °F and 40 °F for up to 3-4 weeks.

Shredded: Can be kept for 5 months at a constant 32 °F in its original unopened package.

After opening, it should be used as soon as possible before mold develops.

- **Mozzarella Cheese**

Loaves: Can be kept frozen at 20 °F or lower for 1 year in its original unopened package. After

opening it can be kept well wrapped at 35 °F for 7-10 days. Cheese received unfrozen can be cut

into individual loaves for quick freezing and kept for 1 year at 20 °F or lower.

- **Lite Mozzarella Cheese**

Loaves and shredded: Can be frozen at 20 °F or lower for 5 months in its original unopened

package. After opening it can be kept well wrapped at 35 °F for 7-10 days.

- **Cheese Blend**

Loaves: Are best if used within 9 months when stored at a constant 32 °F in its original unopened package. After opening, it should be kept well wrapped between 30 °F and 40 °F for 3-4 weeks.

Slices: Should be used within 7 months when stored at a constant 32 °F in its original unopened package. After opening, it should be kept well wrapped between 30 °F and 40 °F for 3-4 weeks.